



CAMPBELLS

OF RUTHERGLEN

THE BROTHERS SHIRAZ 2013

Great wine does take time and this is certainly true of The Brothers Shiraz. Tended by hand from vine to bottle, this is the pinnacle of our endeavours and is the ultimate expression of Rutherglen Shiraz.

- Colin Campbell

COLOUR

Dense red/black, beginning to show some age.

BOUQUET

A lifted and complex nose comprised of plum fruit, oak char and black pepper notes.

PALATE

Full bodied with complex layers of ripe plum and blackberries. Carefully selected oak adds a touch of earth and spice with dry, grippy tannins providing great poise and balance. A big wine from a great vintage.

CELLARING AND SERVING SUGGESTIONS

Our 2013 The Brothers Shiraz has undergone extended maturation in both barrel and bottle for three years prior to release. This time has allowed the fruit, oak and tannins to fully integrate and deliver a truly memorable Rutherglen Shiraz.

Whilst approachable now, this complex and structured wine will reward those with the patience to cellar to 2020 and beyond. Try alongside a tender rib eye steak with green peppercorn sauce.

DATE TASTED

June 2020

THE GRAPES

Shiraz from our Rutherglen vineyard.

WINEMAKING

After fermentation for five days using closed fermenters, the wine was aged in new American and French oak puncheons for a period of 2 years.

TECHNICAL DETAILS

Alc 14.5%
T.A. 6.5g/l
pH 3.51





CAMPBELLS

OF RUTHERGLEN

THE SIXTIES BLOCK 2015

First planted by my brother Malcolm in the early 1960's, our Sixties Block contains a single row of many obscure and interesting grape varieties. Today this mature vineyard produces small quantities of intensely flavoured fruit, from which we select the very best for this intriguing field blend.

- Colin Campbell

COLOUR

Mid red with some aged brick tones at the rim.

BOUQUET

A lifted and complex nose of Portuguese fruit characters and red and blue currants. Lightly seasoned oak provides a touch of dusty oak and light spice.

PALATE

Medium bodied with a complex array of dark fruits at the forefront. The plush mid palate is textured with good acidity and lightly spiced vanilla oak in the background. A nice, lengthy finish.

CELLARING AND SERVING SUGGESTIONS

The Sixties Block is a unique wine that's both approachable in its youth and rewards cellaring for 7-10 years. Enjoy with pork and fennel sausages in a tomato based sauce.

DATE TASTED

June 2020

THE GRAPES

The blend of grapes includes Carignan, Cab Sauv, Tinta Madeira, Tinta Cao, Souzao, Xeres, Tempranillo, Cornifesto & Shiraz from our Rutherglen vineyards.

WINEMAKING

Fruit was harvested in March and April and fermented on skins for 7 days. The wine then spent 12 months in one, two and three year old French and American oak prior to bottling.

TECHNICAL DETAILS

Alc 13.5%
T.A. 6.3g/l
pH 3.52





CAMPBELLS

OF RUTHERGLEN

TREBBIANO 2019

A late ripening variety that reaches its full potential over the long ripening period at Rutherglen. It is able to develop slowly to full flavour and still retain crisp acidity.

- Colin Campbell and Julie Campbell

COLOUR

Brilliant, pale straw, green hues.

BOUQUET

Lifted citrus zest with spring florals and fresh cut hay.

PALATE

This vibrant wine is brimming with stonefruit, grapefruit and citrus. It has great texture with a lingering clean dry finish and crisp acidity.

CELLARING AND SERVING SUGGESTIONS

Typically Italian in style our 2019 Trebbiano has been made with food in mind. Enjoy in its youth or over the next two to three years with seared scallops or serve well chilled on its own as the perfect aperitif.

DATE TASTED - September 2019

THE GRAPES

Trebbiano from Campbells Rutherglen vineyards. Little known in Australia, Trebbiano is the most widely planted grape in Italy, where it is used in a wide range of regional wines and styles. The most distinctive features of this grape are its long ripening period and its ability to retain high acid levels to maturity. These features require a warm and dependable autumn to enable the grapes to reach their full potential.

WINEMAKING

The grapes were harvested in mid March in the cool of the early morning and pressed straight off skins. The juice was then fermented under strict temperature control. Bottled without any oak maturation to retain the fresh lively fruit aromas and flavours.

TECHNICAL DETAILS

Alc 12.7%
T.A. 5.5g/l
pH 3.21





CAMPBELLS

OF RUTHERGLEN

BOBBIE BURNS SHIRAZ 2017

A Rutherglen icon – showing the true power of the Rutherglen shiraz fruit with the tannin structure for longevity. For more than forty years our Bobbie Burns Shiraz has enjoyed a reputation for being of consistently high quality. This 48th vintage is a fine example of the style we seek for our Bobbie Burns Shiraz.

- Colin Campbell

COLOUR

Deep, rich red.

BOUQUET

The nose is full and lifted, brimming with dark berries and plum fruit. A hint of light oak char sits in the background.

PALATE

This wine is full bodied with powerful characters of dark berries and ripe plum fruit, beautifully balanced with layers of fine, dry tannin and complementary notes of liquorice, ironstone and spice. A wonderful vintage that is drinking well in its youth but destined to reward careful cellaring.

CELLARING AND SERVING SUGGESTIONS

The favourable 2017 growing season has produced a Bobbie Burns Shiraz with incredible depth and concentration of fruit flavours. Our long history with this wine suggests it will continue to develop in the bottle for a further 10-12 years. Enjoy now with a Moroccan spice rubbed fillet of beef or over time with slow braised beef or lamb.

DATE TASTED

March 2019

THE GRAPES

Shiraz from our “Bobbie Burns” vineyard in Rutherglen.

WINEMAKING

After fermentation on skins for six to seven days using closed and rotary fermenters, the wine was subsequently aged for a period of 12 months in a mixture of new to three year old premium French and American barrels.

TECHNICAL DETAILS

Alc 14.5%
T.A. 6.5g/l
pH 3.50





CAMPBELLS

OF RUTHERGLEN

BOBBIE BURNS SHIRAZ 2018

A Rutherglen icon – showing the true power of the Rutherglen shiraz fruit with the tannin structure for longevity. For more than forty years our Bobbie Burns Shiraz has enjoyed a reputation for being of consistently high quality. This 49th vintage is a fine example of the style we seek for our Bobbie Burns Shiraz.

- Colin Campbell

COLOUR

Dark, ruby red.

BOUQUET

The nose is full and lifted, brimming with integrated plummy fruit and soft vanillan oak.

PALATE

This wine is full bodied with powerful characters of blackberries and dark plum fruit. Smooth and seamless, supported by subtle charred oak. A wonderful vintage that is drinking well in its youth but destined to reward careful cellaring.

CELLARING AND SERVING SUGGESTIONS

The favourable 2018 growing season has produced a Bobbie Burns Shiraz with incredible depth and concentration of fruit flavours.

Our long history with this wine suggests it will continue to develop in the bottle for a further 10-12 years. Enjoy now with a Moroccan spice rubbed fillet of beef or over time with slow braised beef or lamb.

DATE TASTED

February 2020

THE GRAPES

Shiraz from our “Bobbie Burns” vineyard in Rutherglen.

WINEMAKING

After fermentation on skins for six to seven days using closed and rotary fermenters, the wine was subsequently aged for a period of 18 months in a mixture of new to three year old premium French and American barrels.

TECHNICAL DETAILS

Alc 14.5%
T.A. 6.5g/l
pH 3.60





CAMPBELLS

OF RUTHERGLEN

CABERNET SAUVIGNON 2012

Our Cabernet Sauvignon displays all the hallmarks of our Rutherglen reds, pure rich fruit, true varietal character and the tannin structure for longevity.

- Colin Campbell

COLOUR

Mid red brick.

BOUQUET

An aromatic wine showing varietal brambles & blackcurrant fruit and soft background oak.

PALATE

A light to medium bodied wine, with intense blueberry and blackberry across the front palate. Fine old oak tannins make for a fully developed, smooth & savoury finish. Easy drinking at its best.

CELLARING AND SERVING SUGGESTIONS

Enjoy now with BBQ lamb and an eggplant ragout.

DATE TASTED

June 2020

THE GRAPES

Cabernet Sauvignon from our Rutherglen vineyard.

WINEMAKING

The grapes were fermented on skins for ten days with pumping over twice a day. The wine then spent approx twelve months in French and American oak barriques prior to bottling.

TECHNICAL DETAILS

Alc 14.5%
T.A. 6.2g/l
pH 3.65





CAMPBELLS

OF RUTHERGLEN

CHARDONNAY 2013 LIMITED RELEASE

Made in the Burgundian fashion using the pick of our chardonnay juices. Barrel fermentation in French puncheons provides the complexity to give a long ageing potential.

- Colin Campbell

COLOUR

Mid yellow gold.

BOUQUET

Subtle aromatic wine with fuzzy peach skins & rich, lifted oak notes from fermentation in new French barrels.

PALATE

Full, developed Chardonnay with peach fruit at the forefront. Subtle barrel fermentation provides a fine, creamy texture and a oak char persistence. A crisp, lengthy and flavoursome finish.

CELLARING AND SERVING SUGGESTIONS

Chardonnay is enjoying a resurgence at present and this wine is sure to please! Slightly more restrained and elegant than previous vintages it is perfectly integrated for enjoyment now and has the structure and complexity to age well over the coming 2 years. With its great depth of flavour our Limited Release Chardonnay will partner well with seared salmon, lemon aioli and house made chunky chips.

DATE TASTED

June 2020

THE GRAPES

Chardonnay from our Rutherglen vineyards.

WINEMAKING

The fruit was harvested in February 2013 and completed fermentation in new (50%) and one year old French oak puncheons. The wine then spent a further twelve months in barrel, with regular lees stirring to enhance the texture and mouth feel.

TECHNICAL DETAILS

Alc 14.5%
T.A. 6.1g/l
pH 3.40





CAMPBELLS

OF RUTHERGLEN

CABERNETS 2009 LIMITED RELEASE

Our unique blend, with the ruby cabernet providing striking lifted aromas and middle palate flavour to complement the length of flavour and fine tannins of the Cabernet Sauvignon.

- Colin Campbell

COLOUR

Deep brick red.

BOUQUET

A subdued nose with elegant blackberry and plum fruit at the front and aged, charred oak.

PALATE

Mid-weight with rich, strong integrated black fruits up-front. Pleasant cherry oak characters dance in the background with fine, tight tannins.

CELLARING AND SERVING SUGGESTIONS

The 2009 vintage was ideal for red wine in Rutherglen, and this blend of Cabernet Sauvignon and Ruby Cabernet fruit has benefitted from years of ageing in our cellar. Enjoy with slow cooked lamb shoulder on garlic mash.

DATE TASTED

June 2019

THE GRAPES

A blend of ruby cabernet and cabernet sauvignon from our Rutherglen vineyards.

WINEMAKING

Fruit was harvested in April in very good condition. Fermented on skins for six days, each variety was then matured in French and American oak for twelve months prior to blending and bottling.

TECHNICAL DETAILS

Alc 14.5%
T.A. 6.7g/l
pH 3.45





CAMPBELLS

OF RUTHERGLEN

RIESLING 2013

We have been growing Riesling in our vineyards since the 1890's and in that time have developed our own regional style, with abundant fruit flavours and wonderful balance. Our aged Rieslings are wines of remarkable complexity and flavour, of which we are very proud.

- Colin Campbell

COLOUR

Brilliant. Fresh pale yellow/green.

BOUQUET

Integrated & lifted nose with lemon and lime fruit, talc and a hint of blossom that has developed richness over time.

PALATE

A wine full of upfront varietal flavour, with tight, fresh limes & lemon cordial on the front palate. This vintage is still crisp and youthful, with the acid softening making way for exceptional balance.

CELLARING AND SERVING SUGGESTIONS

The 2013 Vintage provided warm and dry ideal ripening conditions in the vineyard. These conditions have produced an elegant wine, with varietal character and prominent natural acid. This wine is drinking well now, but we suggest the wine has a furthering cellaring potential of 1-2 years. Enjoy with freshly shucked oysters or salt and pepper calamari.

DATE TASTED

June 2020

THE GRAPES

Riesling from our Silverburn vineyard adjacent to the winery.

WINEMAKING

The fruit was picked in two batches in mid and late February, early in the morning, to keep the fruit as cold as possible. Only the free run juice is used to produce pristine juice high in acidity without phenolics. The juice is fermented in stainless steel with a neutral yeast and temperature control to preserve aromatics.

TECHNICAL DETAILS

Alc 12.1%
T.A. 6.1g/l
pH 3.01
RS 2.2g/l





CAMPBELLS

OF RUTHERGLEN

RUTHERGLEN DURIF 2013 LIMITED RELEASE

Our Rutherglen Durif, made from the original Durif of Rutherglen clone, is a rare variety that flourishes in Rutherglen. Durif is renowned for its powerful tannins and usually requires some bottle age prior to drinking. However, our Rutherglen Durif has been carefully nurtured, through the use of sophisticated winemaking techniques, to produce a wine able to be enjoyed whilst young.

- Colin Campbell

COLOUR

Dense, dark red.

BOUQUET

Full, lifted plum with integrated oak adding depth, spice and a hint of char.

PALATE

Intense dark cherry and black plum fruit fill the mouth and slowly give way to the texture of the wine which provides dark chocolate and coffee grounds complexity. The wine finishes with the lingering dark fruit supported with char, aniseed and very fine, grippy tannin.

CELLARING AND SERVING SUGGESTIONS

The 2013 Rutherglen Durif is from a vintage where everything worked in our favour. The long ripening period has produced a wine full of flavour, balanced with structure and length. Ideal now with full flavoured char grilled meats, or cellar for another 5 years, when an aged rib eye will be more than suitable.

DATE TASTED

June 2020

THE GRAPES

Durif grapes from our Rutherglen vineyards.

WINEMAKING

Fruit was harvested in April and fermented on skins for 7 days. The wine then spent 21 months in French and American Puncheons prior to bottling.

TECHNICAL DETAILS

Alc 14.3%
T.A. 6.5g/l
pH 3.56





CAMPBELLS

OF RUTHERGLEN

CABERNET SAUVIGNON 2018 LIMITED RELEASE

Our Cabernet Sauvignon displays all the hallmarks of our Rutherglen reds, pure rich fruit, true varietal character and the tannin structure for longevity.

- Colin Campbell

COLOUR

Vivid mid red.

BOUQUET

Clean lifted blackcurrant fruit supported by notes of coconut.

PALATE

A medium bodied wine with a melody of rich blackcurrant and blackberry fruit across the mid palate. Smooth, controlled tannins offer a youthful lengthy finish with balanced acidity.

CELLARING AND SERVING SUGGESTIONS

A well structured and balanced wine that is appealing in its youth. Given the wine's structure, it will continue to develop with time in bottle. Enjoy over the coming 5 years with BBQ lamb and an eggplant ragout.

DATE TASTED

June 2020

THE GRAPES

Cabernet Sauvignon from our Rutherglen vineyard.

WINEMAKING

The grapes were fermented on skins for ten days with pumping over twice a day. The wine completed fermentation in French oak puncheons and received a further 12 months maturation prior to bottling.

TECHNICAL DETAILS

Alc 14.8%
T.A. 6.8g/l
pH 3.51





CAMPBELLS

OF RUTHERGLEN

CABERNETS 2018

Our unique blend, with Cabernet Sauvignon providing the backbone of dark fruits, Ruby Cabernet the bright and lifted aromas, and a touch of Shiraz for added length and fine tannins.

- Colin Campbell

COLOUR

Dense, dark red with purple tints.

BOUQUET

Rich blackcurrant and blackberry on the nose with aged oak offering complexity.

PALATE

This medium to full bodied wine is tightly structured with blackcurrant and blackberry at the forefront. The good acidity makes way for a firm finish as typical for the Ruby Cabernet. A straightforward, rustic & solid Rutherglen red. An ageworthy wine that will reward careful cellaring.

CELLARING AND SERVING SUGGESTIONS

Our 2018 Limited Release Cabernets is cheeky and juvenile but with enough weight and tannin to match with a hearty slow cooked lamb shank or a generous wedge of crumbly parmesan. Enjoy now or cellar for up to 15 years.

DATE TASTED

June 2020

THE GRAPES

50% Cabernet Sauvignon, 49% Ruby Cabernet, 1% Shiraz.

Grapes for this wine come from our Silverburn and our Grahams vineyard, both close by our winery in Rutherglen.

WINEMAKING

Our separate blocks of Cabernet Sauvignon and Ruby Cabernet are fermented in stainless steel, spending up to two weeks on skins before pressing for malolactic fermentation and barrel maturation and eventual blending to ensure the right balance.

TECHNICAL DETAILS

Alc 14.5%
T.A. 6.4g/l
pH 3.5





CAMPBELLS

OF RUTHERGLEN

CHARDONNAY 2019

My favoured style where the fruit is dominant, displaying the pure flavours we can achieve with chardonnay fruit grown in the Rutherglen wine region.

- Colin and Julie Campbell

COLOUR

Pale straw.

BOUQUET

Lifted peach, honeydew melon and a little oak background on the nose.

PALATE

The aroma carries through to the palate with rich fruit characters of stonefruit, nectarine and peach. Fruit driven and focused, the fruit gives way to oak char and a clean, crisp finish.

CELLARING AND SERVING SUGGESTIONS

A fruit driven Rutherglen Chardonnay, from a great vintage for depth of flavour and varietal definition. Enjoy over the coming five years with crab and avocado salad or sesame chicken with soba noodles.

DATE TASTED

November 2019

THE GRAPES

Chardonnay grown in our Rutherglen vineyards.

WINEMAKING

Fermented and aged in temperature controlled stainless steel tanks. A portion of the wine was fermented and aged in French oak puncheons and blended back before bottling.

TECHNICAL DETAILS

Alc 13.9%
T.A. 6.7g/l
pH 3.31





CAMPBELLS

OF RUTHERGLEN

CABERNETS 2017 LIMITED RELEASE

Our unique blend, with Cabernet Sauvignon providing the backbone of dark fruits, Ruby Cabernet the bright and lifted aromas, and a touch of Shiraz for added length and fine tannins.

- Colin Campbell

COLOUR

Dense, dark red.

BOUQUET

Rich and bright blackcurrant and berry on the nose with nutmeg and vanilla notes coming through from the soft oak treatment.

PALATE

Lifted ripe black fruit on the palate with some mid weight behind. The tight structure gives way to fine tannins that offer a grippy, mouthfilling finish. An ageworthy wine that will reward careful cellaring.

CELLARING AND SERVING SUGGESTIONS

Our 2017 Limited Release Cabernets is cheeky and juvenile but with enough weight and tannin to match with a hearty slow cooked lamb shank or a generous wedge of crumbly parmesan. Enjoy now or cellar for up to 15 years.

DATE TASTED

June 2019

THE GRAPES

61% Cabernet Sauvignon, 38% Ruby Cabernet, 1% Shiraz. Grapes for this wine come from our Silverburn and our Grahams vineyard, both close by our winery in Rutherglen.

WINEMAKING

Our separate blocks of Cabernet Sauvignon and Ruby Cabernet are fermented in stainless steel, spending up to two weeks on skins before pressing for malolatic fermentation and barrel maturation and eventual blending to ensure the right balance.

TECHNICAL DETAILS

Alc 14.5%
T.A. 6.8g/l
pH 3.46





CAMPBELLS

OF RUTHERGLEN

FIANO 2019 LIMITED RELEASE

Fiano is an ancient grape variety grown most commonly in Sicily and Campania. The growing conditions in these regions are closely aligned to Rutherglen, with warm days, moderate evenings and extended autumns. The wine typically has an intense nose, strong flavour and high natural acidity.

- Julie Campbell

COLOUR

Brilliant, pale yellow, straw.

BOUQUET

An lifted nose of citrus blossom, stonefruits & sweet vanilla oak.

PALATE

Medium bodied with full, round fruit notes upfront. Think sweet peaches & stonefruit. The wine has a smooth, creamy mid palate & a great background of vanillin oak. The finish is crisp from good natural acidity.

CELLARING AND SERVING SUGGESTIONS

The wine's acidity is well suited to rich, full flavoured dishes. Serve with pasta dishes, creamy cheeses and salty meats or with seafood. Enjoy now or within the next three years.

DATE TASTED

June 2020

THE GRAPES

Fiano grapes.

WINEMAKING

The grapes were harvested in the cool hours of the early morning and crushed straight to press. Only a free run fraction was taken (550L/T) with a light clarification before fermentation. The juice was inoculated with a cultured yeast to maximise the varietal character and aromatic potential. The wine fermented slowly over 2 weeks in a mix of stainless steel and 3 year old French oak puncheons. At the completion of ferment the wine and yeast lees were transferred to full storage and stirred weekly for 9 months to increase the mouthfeel and palate weight. Once the perfect balance was achieved the two components were assembled and prepared for bottling.

TECHNICAL DETAILS

Alc 13%
T.A. 7g/l
pH 3.23





CAMPBELLS

OF RUTHERGLEN

MALBEC 2013 LIMITED RELEASE

Continuing proof of the quality and potential of malbec in the Rutherglen region.

- Colin Campbell

COLOUR

Dark Ruby red.

BOUQUET

Spicy lifted red fruits and some gamey notes on the nose.

PALATE

An explosion of plums and ripe berries on the palate, tempered with a touch of leather and spice. Tannins fold in behind the fruit and together they carry on long after the sip is savoured.

CELLARING AND SERVING SUGGESTIONS

With its great depth of fruit and supple tannins, our Malbec 2013 Limited Release is eminently drinkable in its youth. Enjoy now with crispy skinned roast duck or BBQ lamb cutlets or cellar for another 2-3 years.

DATE TASTED

November 2019

THE GRAPES

Malbec from our Rutherglen vineyards.

WINEMAKING

The fruit was fermented on skins in a closed fermenter and then matured in 2 & 3 year old oak puncheons for twelve months prior to bottling.

TECHNICAL DETAILS

Alc 13.7%

T.A. 5.9g/l

pH 3.54





CAMPBELLS

OF RUTHERGLEN

MALBEC 2017 LIMITED RELEASE

Malbec is a variety which has been grown continuously by the Campbell family for over 100 years. It consistently produces well-rounded, full flavoured and balanced wines. This wine is continuing proof of the quality and potential of Malbec in the Rutherglen region.

- Colin Campbell

COLOUR

Vibrant mid red.

BOUQUET

Lift of pretty bramble with hints of cherry and herbs. There is just a touch of forest floor and some vanillan creamy notes sneaking in from oak.

PALATE

The palate is lifted with sweet, ripe red berry fruit and notes of spice lifting the full fruit on the palate, with some more rustic and earthy notes behind. The fine tannin profile sits in check alongside the fruit in this youthful Malbec.

CELLARING AND SERVING SUGGESTIONS

Our 2017 Malbec is vibrant and fresh and is eminently drinkable in its youth. However our history with this unique varietal suggests up to ten years in the cellar will not go unrewarded. Enjoy with crispy skinned roast duck or BBQ lamb cutlets.

DATE TASTED

June 2019

THE GRAPES

All from our Silverburn vineyard in Rutherglen.

WINEMAKING

Our Malbec was able to achieve full ripeness on the vine, uninhibited by rain or disease, so our resultant wine is full bodied for the style with plenty of tannin and flavor to balance. Fermentation in stainless with aging in seasoned oak.

TECHNICAL DETAILS

Alc 12.5%
T.A. 6.0g/l
pH 3.50





CAMPBELLS

OF RUTHERGLEN

PETIT VERDOT 2018 LIMITED RELEASE

The name Petit Verdot meaning 'small green' is derived from the late ripening which often comes too late in its historical home of Bordeaux. The long extended summers of Rutherglen are ideally suited to full and complete ripening, producing an intensely coloured and fragrant style with a spectrum of ripe dark fruits.

- Colin Campbell

COLOUR

Deep, ruby red.

BOUQUET

Fragrant notes of blackberries and blackcurrant are supported by hints of violets and cedar.

PALATE

The wine is medium bodied with plush black fruits at the forefront. Extended maturation in a mix of French and American puncheons provides further complex notes of char and cedar. The finely textured palate is underpinned by integrated tannins and a rich line and length that is quintessentially Petit Verdot.

CELLARING AND SERVING SUGGESTIONS

The 2018 vintage was typical of Rutherglen's long and dry autumns. The extended ripening period provided ideal conditions for the grapes to develop intense colour, depth of fruit and flavour. Enjoyable now with char grilled meats, or cellar for 3 to 5 years and serve as a mature wine with braised beef cheeks.

DATE TASTED

October 2019

THE GRAPES

Petit Verdot harvested from Rutherglen vineyards.

WINEMAKING

The grapes were crushed to stainless steel tanks for 7-8 days on skins before pressing and completing primary fermentation in French and American oak puncheons (500l). Extended maturation has given time for the tannins to soften and fully integrate before bottling.

TECHNICAL DETAILS

Alc 14%
T.A. 6.5g/l
pH 3.6





CAMPBELLS

OF RUTHERGLEN

ROUSSANNE 2017 LIMITED RELEASE

Roussanne is a late ripening Rhone variety that produces elegant, delicately scented wines with texture and depth of fruit flavour a feature. Rutherglen's long, dry, autumn climate enables our grapes to reach full levels of maturity and flavour resulting in wines of great finesse.

- Colin Campbell

COLOUR

Brilliant. Pale peridot yellow/green.

BOUQUET

A restrained nose of subtle white fruit overlaid with soft oak treatment.

PALATE

The palate is soft and supple offering up green apple, pear and gooseberry notes. An excellent vintage has produced a wine with vibrant varietal fruit and a fresh acid backbone and crisp finish. Time on lees has provided texture and integration on the mid palate before subtle French oak characters at the finish.

CELLARING AND SERVING SUGGESTIONS

Roussanne is a wine of subtlety and finesse and requires a sensitive hand in both the vineyard and winery. Whilst enjoyable as a young wine, we believe the wine has the necessary components to improve in bottle over the coming 3-4 years. A perfect match with cured kingfish and sashimi selection.

DATE TASTED

June 2020

THE GRAPES

Roussanne grapes from our Rutherglen vineyards.

WINEMAKING

Fruit was harvested in mid February and partially fermented in French oak puncheons. The wine spent a further nine months in oak prior to bottling.

TECHNICAL DETAILS

Alc 12.5%
T.A. 7.5g/l
pH 3.3





CAMPBELLS

OF RUTHERGLEN

TEMPRANILLO 2018 LIMITED RELEASE

Tempranillo is an exciting addition to Campbells Limited Release range. Given its Spanish origins, the Tempranillo flourishes in Rutherglen's similar continental climate.

- Colin Campbell and Julie Campbell

COLOUR

Bright, mid red.

BOUQUET

Lifted and bright with ripe berry aromas and integrated vanillin oak.

PALATE

Ripe cherries and plump blackberries on the front palate offer freshness, leading the way for vibrant acidity to come through. Fine powdery tannins finish off this medium bodied wine. Extremely well balanced.

CELLARING AND SERVING SUGGESTIONS

Aromatic, medium bodied, and brimming with fresh plummy fruits, our Tempranillo 2018 Limited Release has plenty of drink now appeal however it also rewards cellaring for up to 5 years. A versatile food wine, try pairing with wood fired pizza or Spanish inspired tapas.

DATE TASTED

September 2019

THE GRAPES

Tempranillo from the Rutherglen region.

WINEMAKING

Tempranillo is typically the first red to ripen. The Tempranillo was matured for 12 months in French and American oak.

TECHNICAL DETAILS

Alc 13.1%
T.A. 6.5g/l
pH 3.53





CAMPBELLS

OF RUTHERGLEN

RIESLING 2019

We have been growing Riesling in our vineyards since the 1890's and in that time have developed our own regional style, with abundant fruit flavours and wonderful balance. Our aged Rieslings are wines of remarkable complexity and flavour, of which we are very proud.

- Colin Campbell and Julie Campbell

COLOUR

Brilliant, pale, green hue.

BOUQUET

Notes of citrus blossom, spring florals and hints of zesty lime create a delicate yet inviting bouquet.

PALATE

A delicate wine that offers white peach, lime fruit and lemon sherbet on the front palate. The finish showcasing refreshing length with crisp lemon zest making an appearance, leaving the palate clean.

CELLARING AND SERVING SUGGESTIONS

The 2019 vintage gave us grapes of distinctive varietal character and some lovely riper limey characters. Our 2019 Riesling is bone dry, with floral notes that give a suggestion of sweetness. Perfect partner for a carpaccio of king fish or a quick fried dish of calamari. Enjoy in it's youth or cellar for up to 10 years.

DATE TASTED

September 2019

THE GRAPES

Riesling sourced from two blocks in our Silverburn vineyard adjacent to the winery.

WINEMAKING

We were able to choose the optimum time to harvest our Riesling and we blended our two blocks post ferment, one adding freshness and aroma and the other more zesty palate weight.

TECHNICAL DETAILS

Alc 12.6%
T.A. 6.4g/l
pH 3.14





CAMPBELLS

OF RUTHERGLEN

ROSÉ 2020

Inspiration for our Rosé came from the red varieties planted in our treasured Sixties Block. This wine exhibits the pure, fresh fruit flavour so characteristic of wine from the Rutherglen Wine Region that enables the full fruit flavours to shine when served well chilled. A must have for warm and sunny days!

- Julie Campbell

COLOUR

Vibrant salmon pink.

BOUQUET

A bright, playful and lifted nose that showcases exquisitely balanced strawberry, musk & summer berry notes.

PALATE

This light-medium bodied wine sings on the palate with notes of fresh strawberry, raspberry & mixed red berry fruits. There is creaminess present on the mid-palate from lees stirring giving way to a long, crisp, fresh fruit finish.

CELLARING AND SERVING SUGGESTIONS

The Rosé 2020 is a lipsmacking drop - lovely to drink on its own, but also works with a wide range of food and flavours. Served chilled and enjoy now with a zesty prawn salad or an aromatic paella.

DATE TASTED

June 2020

THE GRAPES

Featuring grape varieties Pinot St. George, Tarrango, Pinot Noir, Xeres, Chenin Blanc, Peverella, Cornifesto, Muller Thurgau, Riesling from our Grahams Block & Lagrein, Tempranillo from our Silverburn Block.

WINEMAKING

The fruit was picked in early March in the early hours of the morning. The grapes were then immediately crushed, de-stemmed and pressed to provide a gorgeous pale pink juice. A slow, cool fermentation then commenced using an aromatic Riesling style yeast reaching dryness in three weeks. The wine remained on lees for a further three weeks. After stabilisation and filtration the wine was bottled in early May, with an anticipated release date in Spring.

TECHNICAL DETAILS

Alc 13.0%
T.A. 6.1g/l
pH 3.43





CAMPBELLS

OF RUTHERGLEN

RUTHERGLEN MUSCAT

CLASSIFICATION: RUTHERGLEN

This classification is the foundation of the style; displaying fresh fruit aromas, rich fruit on the palate, clean spirit and great length of flavour, which are the mark of all the Muscats of Rutherglen. The Muscats of Rutherglen are considered the “World’s Richest Wines” and bear a mark of authenticity – an oval logotype with a stylised “R” – which is only applied to the wines drawn from the great Muscat vineyards of the region. The “Muscat of Rutherglen” trademark assures the highest quality of wine exclusively sourced from the Rutherglen Wine Region.

Campbell’s ‘house style’ is typically complex and elegant, capturing a rich purity of fruit flavour while finishing clean and dry.

- Colin Campbell

COLOUR

Bright amber gold with copper tints.

BOUQUET

Fresh raisin fruit backed by subtle oak characters.

PALATE

Luscious mouthfilling raisined fruit combine with the oak flavours to produce a wine of great length.

CELLARING AND SERVING SUGGESTIONS

Blended through our solera for optimum flavour and balance, this wine will not improve with further cellaring and should ideally be enjoyed soon after opening. Excellent chilled as an aperitif or with strong cheeses, plum pudding or after dinner with freshly brewed coffee.

THE GRAPES

Muscat à Petits Grains Rouge (locally known as Rutherglen Brown Muscat) from Campbells Rutherglen vineyards.

WINEMAKING

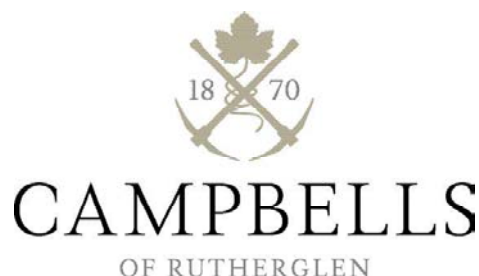
The grapes are left until late in the season to achieve optimum ripeness, ensuring maximum fruit flavor and a high degree of natural sweetness. Selected parcels of the finished wine are then added to the Rutherglen Muscat solera which is a blend of a number of vintages from many past years. Wine can only be withdrawn from this solera when it matches exactly with the previous withdrawal thus ensuring the quality and consistency of style.

TECHNICAL DETAILS

Alc 17.5%

Bé 12°





SHIRAZ DURIF 2018

Our Shiraz Durif is a blend of two grape varieties synonymous with Rutherglen. Shiraz provides the full berry flavours and durif, the ironstone backbone.

- Colin Campbell

COLOUR

Deep, dense red with hints of purple.

BOUQUET

An attractive bright & lifted nose with dark plum fruit at the front and hints integrated cedary oak.

PALATE

This medium bodied wine is easy drinking and showcases excellent balance. Sweet plum fruit comes through offering a smooth mouth feel. The Durif in the blend offers that signature grip whilst also adding dark cherry, earthy ironstone flavours.

CELLARING AND SERVING SUGGESTIONS

This wine will continue to develop over the next two to five years with careful cellaring. It's the ideal wine to share with family and friends at a BBQ or with wood fired pizza.

DATE TASTED

May 2020

THE GRAPES

Shiraz (86%), Durif (13%) and Tempranillo (1%) from our Rutherglen vineyards.

WINEMAKING

Fruit was harvested early in March and fermented on skins for seven to eight days. After pressing the wine was matured for nine months in French and American oak casks before blending and bottling.

TECHNICAL DETAILS

Alc 14.5%
T.A. 6.0g/l
pH 3.58





CAMPBELLS

OF RUTHERGLEN

SPARKLING WHITE 2019

Our first Sparkling White was a great vintage of Trebbiano which allowed us to experiment in the winery to make our new Sparkling White. This wine was bottle fermented and created to bring a sense of light hearted fun to our Cellar Door.

- Julie Campbell

COLOUR

Pale yellow/straw, green hues.

BOUQUET

Granny smith apples with a citrus fruit lift.

PALATE

This vibrant wine opens with a fine creamy mousse of bubbles, apple, pear and grapefruit followed by a creamy mid palate of lemon sherbet with a crisp dry finish.

CELLARING AND SERVING SUGGESTIONS

Typically Italian in style our 2019 Sparkling White has been made with food and fun in mind. Enjoy it now in its youth. It's best not to cellar this bottle. Enjoy now with friends as a party starter, served well chilled on its own as the perfect aperitif.

DATE TASTED - March 2020

THE GRAPES

Using our favourite Trebbiano from Campbells Rutherglen vineyards. Little known in Australia, Trebbiano is the most widely planted grape in Italy, where it is used in a wide range of regional wines and styles. The most distinctive features of this grape are its long ripening period and its ability to retain high acid levels to maturity. These features make it a perfect match for our new Sparkling White.

WINEMAKING

The grapes were harvested in mid March in the cool of the early morning and pressed straight off skins. The juice was then fermented under strict temperature control. Bottled without any oak maturation to retain the fresh lively fruit aromas and flavours. Tiraged under crown seal and refermented in this bottle to achieve a beautiful effervescence and then dosaged in late February 2020.

TECHNICAL DETAILS

Alc 12.5%
T.A. 6.5g/l
pH 3.30

